Canned Peach Oat Crumble

One shallow peach oat crumble, four dessert portions · Active 20 min · Total 1 hr 5 min

Skills: Measuring canned-fruit liquid and making loose oil-bound crumble clusters

Ingredients

- Canned sliced peaches in juice, drained (about 1 lb/480 g; buy enough cans for that drained weight)
- 1/4 cup reserved peach juice (60 ml)
- 1 tablespoon cornstarch (8 g)
- 1 1/4 cups plain rolled oats (100 g)
- 1/3 cup plus 1 tablespoon all-purpose flour (50 g)
- 2 1/2 tablespoons sugar (30 g)
- 1/2 teaspoon ground cinnamon (1 g)
- 3 tablespoons neutral oil (45 ml)

Set out

8-inch/20 cm square baking dish, at least 2 qt/2 L, Strainer over measuring jug, Mixing bowl, Fork or spoon

Allergens

wheat. Check labels and substitutions.

Make it

1. Heat oven to 375°F/190°C. Drain peaches over the jug, measure 480 g fruit and keep 60 ml juice. Cut large slices into shorter pieces. Whisk cornstarch into the measured cold juice and toss with peaches in the baking dish.

2. Mix oats, flour, sugar and cinnamon in the bowl. Add oil and stir or rub gently into small loose damp clusters. Scatter over the peaches without pressing down.

3. Bake for 30–35 minutes until the topping is golden and thickened juice bubbles around the edges. Rest for 10 minutes, then spoon into four dessert portions.

A drain weight, not a can promise

The recipe needs 480 g drained peaches. Can sizes and drain yields differ, so use the actual measured fruit.

Ingredient labels

Flour supplies wheat and oats can have wheat/barley cross-contact. Check actual canned fruit and oat labels for added ingredients.

A useful detail

The 65-minute total includes draining, mixing and a ten-minute rest after baking. Do not serve straight from the oven because fruit filling retains heat.

Keep it well

Refrigerate cooled portions within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below and use within 3 days. Freeze promptly cooled portions for up to 1 month and thaw in the refrigerator. Reheat hot portions to 165°F/74°C; topping softens during storage.